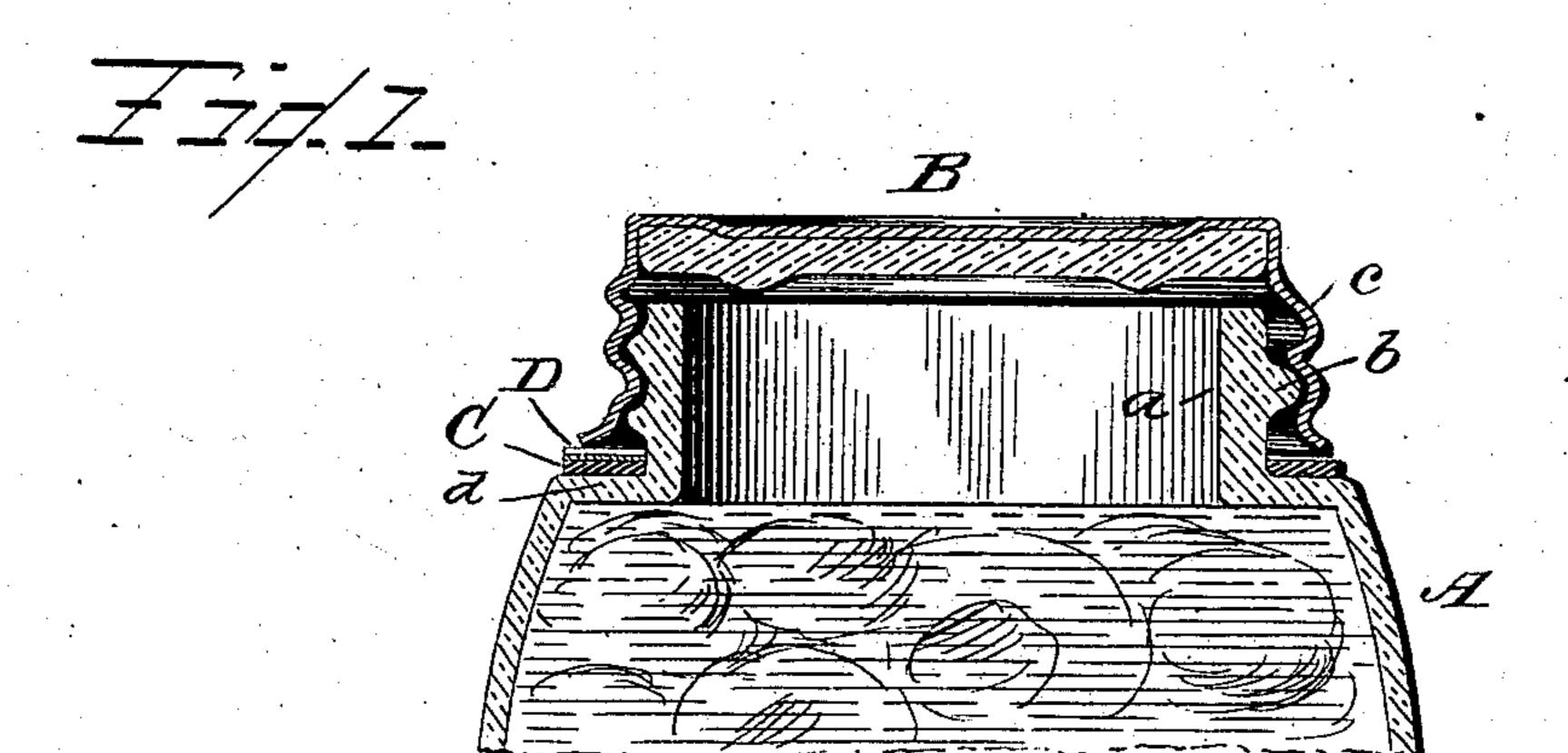
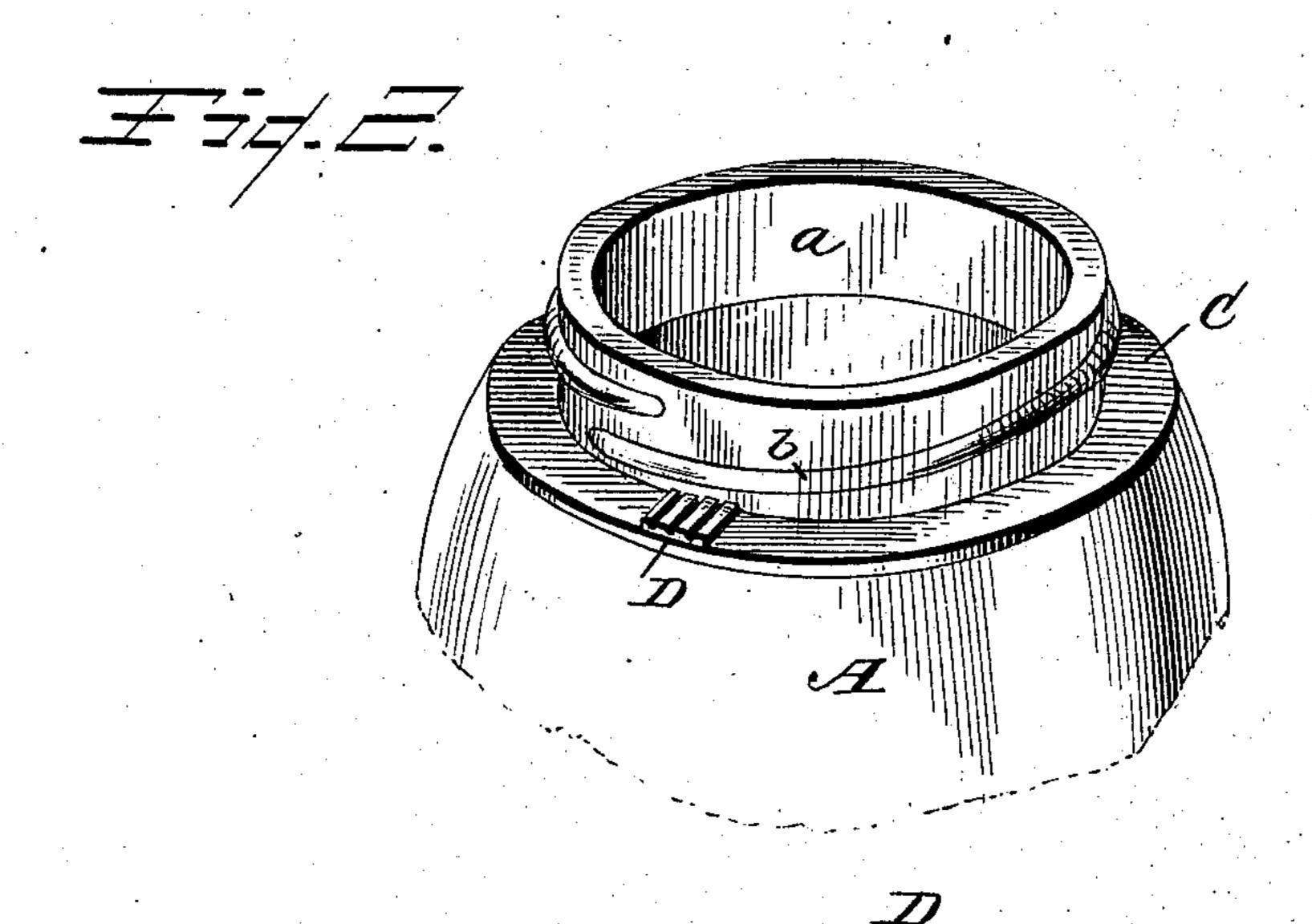
## W. WALTER.

## MEANS FOR SEALING JARS.

APPLICATION FILED FEB. 20, 1903.

NO MODEL.





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Witnesses

## United States Patent Office.

WILLIAM WALTER, OF SHELTON, WASHINGTON.

## MEANS FOR SEALING JARS.

SPECIFICATION forming part of Letters Patent No. 726,807, dated April 28, 1903.

Application filed February 20, 1903. Serial No. 144,228. (No model.)

To all whom it may concern:

Be it known that I, WILLIAM WALTER, a citizen of the United States, residing at Shelton, in the county of Mason and State of Washington, have invented certain new and useful Improvements in Means for Sealing Jars; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the annexed drawings, making a part of this specification, and to the letters of reference marked thereon.

The present invention has reference to the means for sealing preserving-jars, and is designed as an improvement upon my former patent, dated November 25, 1902, No. 714,539, wherein is used a corrugated strip placed between the jar and stopper thereof, the corrugated surface of the strip being adjacent to the interior surface of the mouth of the jar, so that when the jar is placed in the syrup or other liquid heated to the desired degree the liquid will be allowed to pass into the jar through the channels formed in the corrugated strip to fill any space in the jar above the contents thereof.

It is the purpose of the invention to specially adapt the corrugated strip to that class of jars having rubber or other elastic packing-rings such as is used in screw-cap jars or other jars of whatever form and construction in which the cap extends over the mouth of the jar to seal the same after the fruit is placed therein.

The invention consists in the means sub-35 stantially as shown in the drawings and hereinafter described and claimed.

Figure 1 of the drawings is a sectional elevation of the upper end of a preserving-jar, showing the elastic packing-ring and corrusto gated strip applied thereto, the cap being in the position it would assume previous to its being finally screwed down tight against the mouth of the jar; Fig. 2, a perspective view of the upper portion of the jar, showing the elastic packing-ring and the corrugated strip in position and the cover or top of the jar removed; Fig. 3, a detailed view, in perspective and on an enlarged scale, of the corrugated strip used in connection with the elastic pack50 ing-ring.

In the drawings, A represents the upper portion of a preserving-jar, which may be of

any suitable construction and of glass or other preferred material and is provided with the usual screw or other form of cap or cover B. 55

In the present instance I have shown the jar with the usual neck a, having an external inclined thread b, and the flange c of the cap or cover B, having inclined grooves to engage with the flange. This is one of many 60 forms of preserving-jars to which my invention is applicable, and therefore I do not wish to be understood as limiting the invention to any special form of jar so long as it has a suitable shoulder or other support d for the elas- 65 tic packing-ring C to rest upon, which is essential to the successful use of the corrugated strip D, and therefore any jar having a cap or cover to rest upon the neck thereof or extend over the same and in which an elastic 70 packing-ring may be used is applicable to the successful employment of the corrugated strip in connection therewith.

The corrugated strip D may be of metal or any other suitable material found most 75 desirable, said strip being of a length substantially equal to twice the width of the elastic packing C, and after the ring is placed upon the shoulder or support d the strip rests thereon with its channeled or corrugated sursoccuprents, as shown in Fig. 2 of the drawings.

When the jar is filled with fruit or whatever the jar is to contain, the elastic packingring is placed upon the shoulder or support, 85 and then is placed the cap or cover over the neck of the jar with the lower edge of the flange in close proximity to the elastic packing-ring. The cap or cover is now slightly raised and the corrugated strip is placed on 90 the elastic packing-ring between it and the lower edge of the cap or cover of the jar, as shown in Fig. 1 of the drawings, after which the cap or cover is slightly turned, sufficient only to hold the corrugated strip in place. 95 The jar is now submerged in a receptacle of hot water or syrup of the required temperature or other liquid used in preserving, and after the water or other liquid is cooled off the corrugated strip is pulled out with fin- 100 ger and thumb or otherwise while under the water, the jar being then removed and the cap or cover tightly screwed down against the packing. As fast as any space is pre2 726,807

sented in the jar by the contraction or shrinkage of the fruit or other contents of the jar the water or other liquid will find access to such space in the jar through the channels formed by the corrugations in the strip, and therefore the water will rush in to fill up the space, and thus prevent any possibility of a vacuum being formed, thereby insuring a perfect condition of the fruit contained in the jar no matter of how long standing.

Having now fully described my invention, what I claim as new, and desire to secure by

Letters Patent, is—

1. Means for the admission of liquid to closed preserving-jars, consisting of an elastic packing and a corrugated strip placed

thereon between said packing and the cap or cover of the jar, substantially as and for the

purpose set forth.

2. The combination with a suitable jar and 20 a cap or cover therefor, of an elastic packing and a corrugated strip resting upon the packing and between it and the cap or cover and adapted for removal, substantially as and for the purpose described.

In testimony whereof I affix my signature

in presence of two witnesses.

WILLIAM WALTER.

Witnesses:

ALBERT L. ACKLEY, F. C. WILLEY.